

Union Square Events

BROOKLYN BOTANIC GARDEN

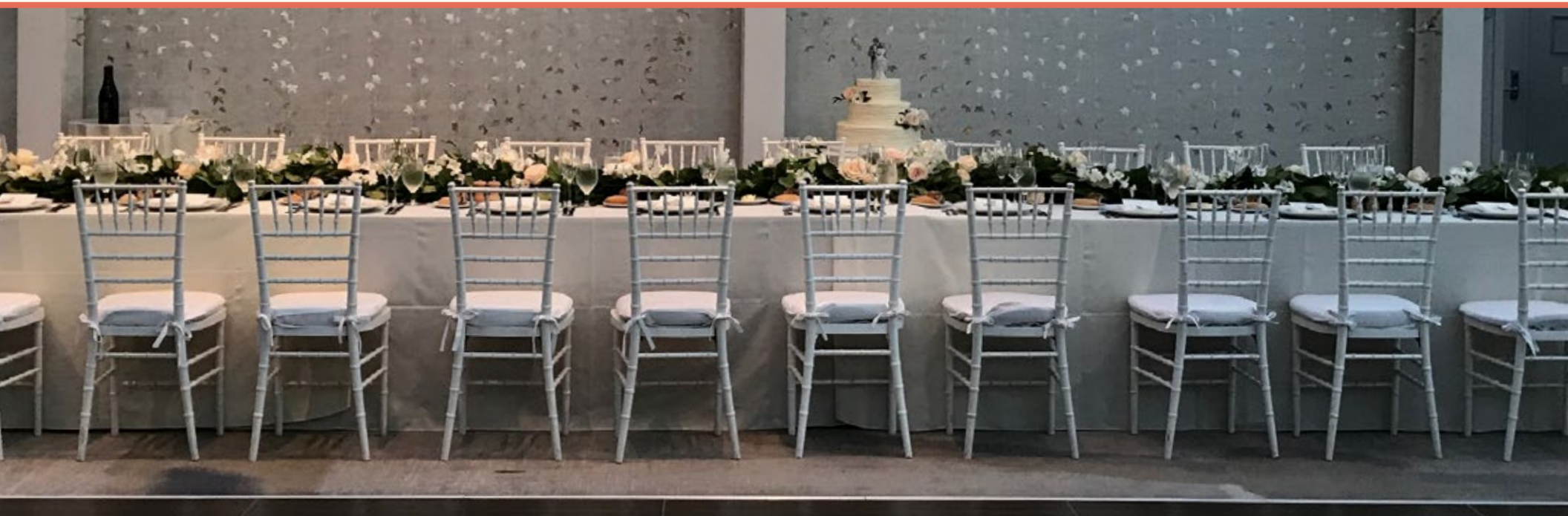
2028 Weddings

Union Square Events

OUR STORY

As the exclusive culinary partner of Brooklyn Botanic Garden, Union Square Events is honored to help bring your wedding to life. With an unwavering commitment to hospitality, our teams will thoughtfully guide you through the planning process with personalized attention to detail and seamless execution to ensure your celebration is as effortless as it is unforgettable.

Founded in 2005 by Danny Meyer and the principles of Enlightened Hospitality, Union Square Events is an industry leader in delivering events by partnering with clients to create customized, memorable celebrations and experiences in a variety of cultural, corporate, entertainment, and private venues.





THE PALM HOUSE AT BROOKLYN BOTANIC GARDEN

THE PALM HOUSE

The Palm House offers a gorgeous garden setting for your ceremony, an outdoor terrace for cocktails, and the exquisite glass-walled Palm House for your reception and party. Celebrate your special day at the Palm House, and have the experience of a lifetime. The Palm House can accommodate up to 220 seated guests.

WEDDING DAY FEE: $4,500

(1) VIP Server for up to 9 hours

Setup and breakdown of ceremony with white folding chairs

Coat check and restroom attendants

Half hour pre-arrival reception for wedding party and immediate family (up to 30 guests)

ITEMS INCLUDED IN PACKAGE:

The following in-house items are included.

- 60” round tables (seats up to 10 guests) with white linens
- 72” round tables with white linens in limited quantities
- White Folding Ceremony Chairs
- White Chiavari Reception Chairs
- Bar and Tabletop Glassware
- Silver Flatware
- White China (no chargers)

ROOM RENTAL FEES

May, Jun, Sep, Oct	
Friday	**$8,200**
Saturday	**$13,500**
Sunday	**$7,500**

Jul, Aug	
Friday	**$6,500**
Saturday	**$8,800**
Sunday	**$6,300**

Mar, Apr, Nov	
Friday	**$7,000**
Saturday	**$9,500**
Sunday	**$6,800**

Dec, Jan, Feb	
Friday	**$4,000**
Saturday	**$6,000**
Sunday	**$3,500**

Patron Membership Fee: $1,000 ($725 tax deductible); Only Patron-level members may host events on BBG premises. Does not include food or beverage.
Frequently asked questions and answers can be found on unionsquareevents.com/bbg.

Mondays: Closed for Events

Rental Period: Rates are quoted for a five-hour event based on guest invite time inclusive of one hour for a ceremony and four hours for a reception. Load-in five hours prior to guest invite time is included. Additional fees apply for setup requiring additional time.

MINIMUM FOOD & BEVERAGE SPEND*

Friday			
May - June, Sep - Oct	Mar - Apr, Nov	Jul - Aug	Dec - Jan, Feb
$38,400	**$24,125**	**$29,350**	**$22,000**

Saturday			
May - June, Sep - Oct	Mar - Apr, Nov	Jul - Aug	Dec - Jan, Feb
$55,000	**$28,125**	**$47,250**	**$26,000**

Sunday			
May - June, Sep - Oct	Mar - Apr, Nov	Jul - Aug	Dec - Jan, Feb
$30,500	**$20,125**	**$24,500**	**$18,000**

*Before Room Rental, Membership Fee, 26% Administrative Fee and Tax.



THE LILLIAN AND AMY GOLDMAN ATRIUM

THE ATRIUM

The Lillian and Amy Goldman Atrium is a stunning, ecologically sustainable event space. Beneath a lovely living roof of native grasses and wildflowers, the sinuous floor-to-ceiling glass walls look out onto the Garden's Cherry Esplanade and an outdoor terrace, offering an intimate space that can accommodate up to 125 guests.

WEDDING DAY FEE: $4,500

(1) VIP Server for up to 9 hours

Setup and breakdown of ceremony with white folding chairs

Coat check and restroom attendants

Half hour pre-arrival reception for wedding party and immediate family (up to 30 guests)

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- Bar and Tabletop Glassware
- Silver Flatware
- White China (no chargers)

ROOM RENTAL FEES

May, Jun, Sep, Oct	
Friday	**$6,000**
Saturday	**$8,800**
Sunday	**$5,800**

Jul, Aug	
Friday	**$4,000**
Saturday	**$6,000**
Sunday	**$3,800**

Mar, Apr, Nov	
Friday	**$4,800**
Saturday	**$6,000**
Sunday	**$4,300**

Dec, Jan, Feb	
Friday	**$3,200**
Saturday	**$4,200**
Sunday	**$3,000**

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MINIMUM FOOD & BEVERAGE SPEND*

Friday

May - June, Sep - Oct	Mar - Apr, Nov	Jul - Aug	Dec - Jan, Feb
$17,500	**$13,250**	**$15,500**	**$11,000**

Saturday

May - June, Sep - Oct	Mar - Apr, Nov	Jul - Aug	Dec - Jan, Feb
$23,750	**$18,500**	**$21,125**	**$14,950**

Sunday

May - June, Sep - Oct	Mar - Apr, Nov	Jul - Aug	Dec - Jan, Feb
$15,000	**$11,875**	**$13,500**	**$8,800**

*Before Room Rental, Membership Fee, 26% Administrative Fee and Tax.

EVENT PACKAGE BREAKDOWN

Starting at $228pp

BAR

Four-Hour Open Bar
Two Crafted Cocktails for Cocktail Hour
Premium Spirits, Classic Sparkling, White & Red Wine, and Beer
Sparkling & Still Waters, Fresh Juices, Soft Drinks, Bar Fruit
Dinner Toast Pour Included

MENU

Cocktail Hour
One Bar Snack and Six Passed Canapés
One Cocktail Food Station

Seated Dinner
Two-Course Seated Dinner with Single Main Course & Artisanal Bread
Wedding Cake by Lulu Cake Boutique
Coffee and Tea (on request)

EQUIPMENT & TABLETOP

Tall Cocktail Tables and Cafe Tables
60" Round Dinner Tables (seats up to 10 guests each)
6' and 8' Rectangular Tables (various sizes in limited quantities)
White Table Linens and Dinner Napkins
White Folding Ceremony Chairs
White Chiavari Reception Chairs
Bar Setup for Cocktail Hour and Dinner
Standard Glassware, Silver Flatware, White China (no chargers)

EVENT ACCESS AND TIMING

1:00pm: Vendor Access for Setup
4:00pm: Wedding Party Access
6:00pm: Invitation Time | Guest Arrival
6:30pm - 7:00pm: Ceremony
7:00pm - 8:00pm: Cocktail Hour
8:00pm - 11:00pm: Seated Dinner
11:00pm - 12:00am: Vendor Load-out





SAMPLE MENUS

Vegan

Made Without Gluten

Sample menus are subject to change.



CRAFTED COCKTAILS

Select Two

Additional cocktails available for $18 per person, per cocktail

Spring Fever
Sparkling Rosé Wine, Strawberry, Elderflower

Citrus Verde
Cucumber Vodka, Basil, Lime

Peachy Keen
Peach & Orange Blossom Vodka, Lemon, Honey

Purple Rain
Gin, St-Germain, Blueberry, Lime

Limelight Fizz
Gin, Cucumber, Basil, Lemon

Hibiscus Palmer
Tequila, Hibiscus Tea, Lemon

Smoking Hot
Jalapeño Tequila, Mezcal, Lime

Southern Shirley
Bourbon, Grenadine, Lemon

BAR SNACKS *Select One*

Beet Chips with Orange Salt

Kettle Chips with Herb Sea Salt

Smoked Gouda-Thyme Crackers

Black Olive Tomato Grissini

Spiced Nuts with Rosemary

PASSED CANAPÉS

Select Six

Additional canapés available for $6 per person, per canapé

Black Bean Smash Burger
Tomato, Lettuce, Special Sauce (Vegan, Made Without Gluten)

Mushroom Escabeche Tart
Tomato Confit, Thyme (Vegan, Made Without Gluten)

Mushroom Bao Bun
Spicy Quince Aioli

Vegetable Summer Roll
Sesame Satay, Tempura Crunch, Mint (Vegan, Made Without Gluten)

Grilled Chayote Tostadita
Avocado Purée, Pickled Onion (Vegan, Made Without Gluten)

Whipped Chèvre Tart
Rhubarb, Mint, Candied Pecans (Made Without Gluten)

Caviar and Crème Fraîche Tartelette
Chive (Made Without Gluten)

French Onion and Caviar
Potato Crisp (Made Without Gluten)

Quail Egg with Caviar
Brioche, Dill

Smoked Salmon Rillettes Tart
Trout Roe (Made Without Gluten)

Blackened Fish Taco
Pickled Purple Cabbage, Cilantro, Chipotle Aioli
(Made Without Gluten)

Yellowfin Tuna
Cucumber, Chili Crisp (Made Without Gluten)



PASSED CANAPÉS

Continued

Yellowfin Tuna
Cucumber, Chili Crisp (Made Without Gluten)

Yuzu Hamachi
Pani Puri, Avocado, Radish

Ahi Tuna Taco
Miso, Tamari Hollandaise (Made Without Gluten)

Seared Tuna
Passion Fruit Sumiso, Dragon Fruit (Made Without Gluten)

Peekytoe Crab Cake
Old Bay Aioli

Butter Poached Shrimp
Chilled Lemon-Thyme Cream (Made Without Gluten)

Maine-Style Lobster Roll
Bibb Lettuce, Lemon Aioli

Crab Summer Roll
Sesame Satay, Tempura Crunch, Mint (Made Without Gluten)

Chilled Lobster Salad
Jicama, Chile Threads (Made Without Gluten)

Chicken Tinga Taco
Avocado Crema (Made Without Gluten)

Maple Bourbon Chicken Bite
Crispy Shallots (Made Without Gluten)

Chicken Samosa
Mango-Apple Chutney

Curry Chicken Salad
Raisins, Pumpernickel

Spaghetti and Meatball
Marinara, Parmesan

Peking Duck Wonton Crisp
Marinated Cucumber, Hoisin, Scallion

Pastrami Reuben
Brown Butter-Tomato Aioli, Horseradish

Beef Tartare
Shallots, Capers, Potato Chip (Made Without Gluten)

Beef Barbacoa Tostadita
Pineapple, Cilantro, Aleppo Pepper (Made Without Gluten)

Prime and Porcini
Duxelles, Spinach, Horseradish Cream

Beef Tenderloin Toast
Black Garlic Purée, Horseradish

Smash Burger Slider
Tomato, Lettuce, Special Sauce

Pig in a Blanket
Pickled Mustard Seeds, Chives



COCKTAIL STATIONS

Select One

Additional stations available for $28 per person, per station, per hour

NIGHT MARKET

Select Four

Shiitake Mushroom Bao Bun
Shiso, Pickled Carrots, Spicy Quince (Vegan)

Barbecue Pork Bao Bun
Hoisin, Cucumber

Vegetable Dumpling
Sesame-Soy Sauce

Shrimp Dumpling
Ginger, Garlic Sauce

Honey-Yuzu Kosho Chicken Yakitori
Scallion, Sesame

Chicken Dumpling
Chili Crisp

Miso-Glazed Chicken Yakitori
Crispy Rice

Chilled Glass Noodles
Peanut Sauce, Shaved Vegetables (Made Without Gluten)

Green Mango Salad with Shrimp
Thai Basil, Cucumber, Cashews (Made Without Gluten)

Sesame Cucumber Salad
Ginger, Scallion (Vegan, Made Without Gluten)

Spicy Eggplant Salad
Garlic Sauce, Carrot, Scallion, Fried Red Onions (Vegan)

COCKTAIL STATIONS

Continued

FRENCH QUARTER

Select three and One Dip

Beignets
Powdered Sugar

Cacio e Pepe Beignets
Parmesan

Shrimp Po' Boy
Remoulade

Jambalaya Croquette
Fried Sage, Comeback Sauce

Blackened Fish Po' Boy
Remoulade

Peekytoe Crab Cake
Old Bay Aioli

Vegetable Muffaletta on Focaccia
Provolone, Sun-Dried Tomato Tapenade

Muffaletta on Focaccia
Salami, Mortadella, Ham, Provolone, Olive Tapenade

DIPS

Okra Chips
Creole Dip (Made Without Gluten)

Plantain Ribbons
Avocado Dip (Made Without Gluten)

CHAAT BAR

Please select four

Bhel Puri
Puffed Rice, Potato, Peanuts, Cilantro (Vegan)

Chicken Tikka Kebab
(Made Without Gluten)

Lamb Seekh Kebab
(Made Without Gluten)

Lasuni Gobi
Cauliflower, Cumin, Scallion (Vegan, Made Without Gluten)

Mixed Vegetable Pakora
Cabbage, Spinach, Carrot, Bell Pepper (Vegan, Made Without Gluten)

Papdi Chaat
Pomegranate, Potato, Yogurt, Chutneys

Vegetable Samosa
Green Pea, Potato

ACCOMPANIED BY

Tamarind Chutney

Cilantro Chutney

Cucumber Raita

Pickled Onions

COCKTAIL STATIONS

Continued

NEW YORK, NEW YORK

Please select four

Chicken Empanada
Avocado Cilantro Crema

Beef Empanada
Avocado Cilantro Crema

Falafel in Pita
Tzatziki, Pickled Red Cabbage, Spiced Cucumber Salad

Grilled Chayote Tostada
Avocado, Crema Fresca, Cotija (Made Without Gluten)

Hash Brown with Smoked Salmon
Cream Cheese, Tomato, Caper-Dill Relish, Sesame Seeds (Made Without Gluten)

Korean Fried Chicken Slider
Kimchi Slaw

Salsa Verde Chicken Tamale
Salsa Roja Cruda, Pickled Radish

Wagyu Hot Dog with Caviar
Black Truffle Aïoli

Pastrami Reuben on Rye
Brown Butter-Tomato Aïoli, Fresh Horseradish

Beef Souvlaki Skewer
Tzatziki

SLIDERS

Please select three

Black Bean Smash Burger
Tomato, Lettuce, Special Sauce (Vegan, Made Without Gluten)

Korean Fried Chicken
Kimchi Slaw

Wagyu Chopped Cheese
Black Truffle, Lettuce, Tomato

Smash Burger
Tomato, Lettuce, Special Sauce

Chicken Parm
Mozzarella

Smoked Portabella
Caramelized Bourbon Onions, Gruyère Cheese, Green Goddess

Pulled Pork
Memphis Barbeque Sauce, Dill Pickles

Texas Brisket
Blue Smoke Barbeque Sauce, Dill Pickles

ACCOMPANIED BY

Kosher Dills

Sea Salt and Black Pepper Kettle Chips

COCKTAIL STATIONS

Continued

RUSTIC FLATBREADS

Select Three and One Salad

Hen of the Woods Mushrooms
Ricotta Salata, Rosemary, Italian Chili Crisp

Artichoke with Broccoli Rabe Pesto
Meyer Lemon, Pistachio

Bruschetta with Balsamic Glaze
Mozzarella, Basil Pesto

Charred Corn with Pecorino Béchamel
Summer Squash, Fontina

Crispy Za'atar Chickpeas with Artichoke-Tomato Tapenade
Cucumbers, Pickled Onions, Mint

Chicken Sausage with Pesto
Sundried Tomatoes, Caramelized Onions, Pine Nuts

SALADS

Chopped Salad with Red Wine Vinaigrette
Romaine, Cucumber, Tomato, Chickpea, Oregano
(Vegan, Made Without Gluten)

Arugula and Fennel with Lemon Vinaigrette
Parmigiano Reggiano, Toasted Walnuts (Made Without Gluten)

ACCOMPANIED BY

Italian Chili Crisp, Crushed Red Chili Flakes
Parmigiano Reggiano

TAPAS

Please select four

Pan con Tomate
Ficelle, Extra Virgin Olive Oil (Vegan)

Tortilla Española
Manchego, Potatoes (Made Without Gluten)

Seared Octopus
Grapefruit, Fennel (Made Without Gluten)

Tuna Confit Toast
Ficelle, Olive Aïoli

Albóndigas
Spicy Tomato Sauce

Patatas Bravas
Saffron Aïoli (Made Without Gluten)

Eggplant Escabeche
Sun-Dried Tomatoes (Vegan, Made Without Gluten)

Spanish Cheeses and Charcuterie
Young Manchego
Mitica Leonora a Fuego
Valdeón
Jamón Serrano
Iberico Chorizo

SEATED DINNER

FIRST COURSE *Select One*

Additional First Course available for $18 per person

Golden Beet Carpaccio with Pistachio Vinaigrette
Whipped Stracciatella, Mint (Made Without Gluten)

Roasted Carrot Carpaccio with Sunflower Vinaigrette
Whipped Stracciatella, Mint (Made Without Gluten)

Burrata with Pickled Rhubarb and Vadouvan
Quinoa, Asparagus, Sugar Snap Peas, Mint (Made Without Gluten)

Baby Gem with Charred Lemon Caesar
Runner Beans, Parmesan, Focaccia Croutons

Tomato-Apricot Panzanella
Red Mustard Greens, Pickled Eggplant, Crispy Eggplant (Vegan)

Sweet Corn Soup with Crab
Corn Relish, Tortilla Crumble (Made Without Gluten)

SILENT VEGAN *Select One*

Charred Eggplant with Tomato Coulis
Tahini, Basil, Chickpeas (Vegan, Made Without Gluten)

Sweet Potato with Coconut Braised Greens
Pomegranate Molasses, Apples, Verjus
(Vegan, Made Without Gluten)

Zucchini with Basil Purée
Corn Succotash, Summer Squash Salad, Buckwheat
(Vegan, Made Without Gluten)

MAIN COURSE *Select One*

Additional Main Course available for $30 per person

Halibut with Beurre Blanc
Broccolini, Fingerling Potato Confit, Broccolini-Lemon Purée
(Made Without Gluten)

Sea Bass with Squash Blossom
Zucchini-Potato Purée, Shaved Asparagus, Pole Beans
(Made Without Gluten)

Sea Bass with Carrot Piri Piri
Carrot Slaw, Peppers, Cilantro (Made Without Gluten)

Seared Arctic Char with Beluga Lentils
Herb Purée, Cipollini Onions, Aged Balsamic
(Made Without Gluten)

Brick Pressed Chicken with Lemon Pepper Jus
Bean Salad, Snap Peas, Afilla Cress (Made Without Gluten)

Roasted Chicken with Chicken Jus
Sungold Tomatoes, Smashed Fingerling Potatoes,
Herb Salad (Made Without Gluten)

Seared Chicken with Roasted Garlic-Sage Jus
Fregola, Baby Kale, Pepperonata

Cocoa Braised Short Rib with Red Wine Jus
Polenta, Wild Mushrooms, Horseradish Salsa Verde
(Made Without Gluten)

Seared Beef Tenderloin with Barolo Jus
Pomme Purée, Haricot Verts, Crispy Shallots
(Made Without Gluten)

WEDDING CAKE

Select One Cake Flavor and One Filling

CAKE

Creme Fraiche Yellow
Chocolate Devils Food
Organic Carrot Cake
Red Velvet

FILLING

Salty Caramel with Whipped Chocolate Ganache
Malted Milk Buttercream with Crushed
Malted Milk Balls
Dark Chocolate Mousse
French Vanilla Buttercream
Mocha Buttercream
Chocolate Buttercream
Lemon Curd with Raspberry Buttercream
Cream Cheese Frosting

ACCOMPANIED BY

Petits Fours
Dark Roast Regular and Decaffeinated Coffee (on request)





PASSED SWEETS

Available for $5 per person, per sweet, per half hour

Lemon Ginger Cookie

Chocolate Heaven Cookie

Double Fudge Brownie

Brown Sugar Blondie

Apricot Rosemary Bar

Blueberry Yuzu Doughnut

Strawberry Hibiscus Cupcake

PB&J Tart

Pignoli Cake

Cinnamon Churro Cream Puff

“Milk” and Cookies

Baklava Bite

Coffee Mascarpone Mousse

Peach Rosemary Sandwich Cookie

Matcha Raspberry White Chocolate Sandwich Cookie

Banana Cream Parfait

Sugar Cones with Strawberry Ice Cream and Mandarin Sorbet

Chocolate Mint Ice Cream Sandwich

Oatmeal Raisin Cookie (Made Without Gluten)

Orange Creamsicle Ice Cream Sandwich (Made Without Gluten)

Vanilla Passion Fruit Macaron (Made Without Gluten)

Dark Chocolate Budino (Made Without Gluten)

LATE NIGHT BITES

Available for $9 per person, per bite, per hour

Black Bean Smash Burger
Tomato, Lettuce, Special Sauce (Vegan, Made Without Gluten)

Shiitake Mushroom Bao Bun
Shiso, Pickled Carrots, Spicy Quince (Vegan)

Smoked Portabella Slider
Caramelized Bourbon Onions, Gruyere Cheese, Green Goddess

Falafel in Pita
Tzatziki, Pickled Red Cabbage, Spiced Cucumber Salad

Lo Mein
Shiitake Mushrooms, Carrots, Scallions (Vegan)

Esquites
Chili Lime Crunch, Cotija, Cilantro

Three Cheese Grilled Cheese with Tomato Jam
Havarti, Cheddar, Gouda

Three Cheese Grilled Cheese
Havarti, White Cheddar, Gouda

Three Cheese Slice
Pecorino Romano, Provolone, Mozzarella

Loaded Tots
Bacon, Cheddar, Sour Cream, Scallions (Made Without Gluten)

Cuban on Baguette
Pulled Pork, Ham, Swiss Cheese, Mustard, Pickles

Chicken Empanada
Avocado Cilantro Crema

Korean Fried Chicken Slider
Kimchi Slaw

Hot Fried Chicken Slider
Sweet Togarashi, Nasturtium, Bread & Butter Pickle

Pulled Pork Slider
Memphis Barbeque Sauce, Dill Pickles

Barbecue Pork Bao Bun
Hoisin, Cucumber

Spicy Pepperoni Slice
Mozzarella, Hot Honey, Basil

Bacon, Egg, and Cheese
Potato Roll

Smash Burger Slider
Tomato, Lettuce, Special Sauce

Mini Wagyu Hot Dog
Chicago Style

TAKEAWAYS

Available for $9 each

Dark Chocolate Bar

Black Cocoa Cookie with Vanilla Cream

Salted Chocolate Toffee

Lemon-Earl Grey Shortbread

Banana Crumb Loaf

WINES

CLASSIC WINES

Please select one sparkling or one rosé, one white, and one red wine.

SPARKLING

Da Mar Prosecco, Veneto, Italy, NV

Domaine Collin Crémant de Limoux
Limoux, Languedoc-Roussillon, France, NV

WHITE

Boira Pinot Grigio, Veneto, Italy, 2025

Chidaine Touraine Sauvignon Blanc, Touraine
Loire Valley, France, 2024

Pine Ridge Chenin Blanc-Viognier
Napa Valley, California, 2024

Bisci Verdicchio di Matelica, Marche, Italy, 2024

Paysan Jack's Hill Chardonnay
Monterey, California, 2024

ROSÉ

Chateau d'Esclans The Beach by Whispering Angel
Provence, France, 2025

RED

Cloudline Pinot Noir, Willamette Valley, Oregon, 2024

Upwell Pinot Noir, North Coast, California, 2023

Oddero Barbera d'Alba Superiore, Piemonte, Italy, 2023

Piaugier Cotes-du-Rhone Rouge La Grange
Rhone Valley, France, 2023

The Soldier Cabernet Sauvignon
Columbia Valley, Washington, 2021

PREMIUM WINES

Available for an additional $12 per person for one wine; $18 per person for two wines; $24 per person for three wines

SPARKLING

Domaine Chandon Blanc de Blancs
Napa Valley, California, NV

WHITE

Castelfeder Pinot Grigio 15
Südtirol - Alto Adige DOC, Italy, 2024

Domaine Raffaitin-Planchon Sancerre
Loire, France, 2024

Hanzell Vineyards Sebella Chardonnay
Sonoma Valley, California, 2023

Paul Nicolle Chablis, Vieilles Vignes
Burgundy, France, 2023

Louis Jadot Pouilly-Fuisse, Burgundy, France, 2024

ROSÉ

Chateau d'Esclans Whispering Angel
Provence, France, 2025

RED

LIOCO Pinot Noir, Mendocino, California, 2023

Archery Summit Vireton Pinot Noir
Willamette Valley, Oregon, 2023

Vietti Perbacco Langhe Nebbiolo, Piemonte, Italy, 2022

Clos de la Cure Saint-Emilion Grand Cru
Bordeaux, France, 2020

Beckman Cabernet Sauvignon
Santa Ynez Valley, California, 2022



SPIRITS

PREMIUM SPIRITS

Grey Goose Vodka
Tito's Vodka
Bombay London Dry Gin Bacardi White Rum
El Jimador Blanco Tequila Old Forester
Bourbon Old Overholt Rye Whiskey
Johnnie Walker Black Blended Scotch
Dolin Dry and Sweet Vermouth
Bols Triple Sec Campari

Ketel One Vodka
Belvedere Vodka
Hendrick's Gin
Banks 5 Island Blend Rum
Patron Silver Tequila
Woodford Reserve Bourbon
High West Double Rye Whiskey
The Glenlivet Founder's Reserve Scotch
Carpano Bianco and Classico Vermouth

SUPER PREMIUM SPIRITS

Available for an additional $38 per person

FAQ

CAN I PLACE DATES ON HOLD

We do not offer date holds to provide the best experience for all interested parties. An in-person tour is required to host a wedding at the Garden. One date is held when a contract is requested and will be released if the contract is not fully executed within seven days of receipt.

DO I HAVE TO HIRE AN EVENT PLANNER TO HOST A WEDDING AT THE GARDEN?

Yes, an insured, professional Event Planner is required for weddings, regardless of guest count, with services beginning at least one month before your event date. Your planner will be responsible for vendor communication, client and vendor COIs, floor plans, timelines, event equipment rentals (if applicable), onsite coordination, and oversight of load-in and load-out for all third-party vendors. To ensure expectations are met for the catering portion of your event, Union Square Events will be focused on food and service.

WHAT IS A COI?

A COI (Certificate of Insurance) is a document provided by you and your wedding vendors – including event planner - that verifies you all carry the required insurance coverage to host an event at the Garden. All COI ensures all parties are protected in the event of an accident, injury, incident, and/or property damage caused by your contracted third-party vendors and/or guests.

DO I HAVE TO HAVE EVENT INSURANCE?

Yes, you as well as all third-party vendors contracted for your event must provide valid COIs to load in and work on Garden premises. Our sample COI shows required insurance coverage details and can be sent to your insurance broker and your vendors.

AM I ALLOWED TO BRING IN AN EXTERNAL CATERER?

Union Square Events is the exclusive caterer at Brooklyn Botanic Garden. We only allow buyouts for events requiring kosher catering, which is provided by our exclusive kosher catering partners Foremost and Simply Divine.

DO YOU HAVE AN EXCLUSIVE OR PREFERRED VENDOR LIST?

Our preferred vendor list includes third-party vendors who work the most often at the Garden.

DO YOU OFFER TASTINGS?

We offer group tastings once a quarter, approximately 2-3 months before your confirmed wedding date.

ARE TABLES AND CHAIRS INCLUDED IN THE VENUE RENTAL?

Yes, our in-house equipment available for your event is as follows:

White Folding Ceremony Chairs
Tall Cocktail Tables and Cafe Tables
6' and 8' Rectangular Tables (various sizes in limited quantities)
60" Round Dinner Tables (seats up to eleven guests each with in-house Reception chairs)
White Table Linens and Dinner Napkins
White Chiavari Reception Chairs
16' x 28' Dance Floor
Bar Setup for Cocktail Hour and Dinner
Standard Glassware, Silver Flatware, White China (no chargers)

IS THERE A LOUNGE INCLUDED IN THE VENUE RENTAL?

Yes, each of our event spaces includes a small lounge that can accommodate 6 adults comfortably at one time. You may access the lounge attached to your contracted event space two hours prior to the invite time for guests.

DOES THE GARDEN ALLOW TWO WEDDINGS TO TAKE PLACE ON THE SAME DAY?

Yes, the Garden can host two weddings per day as the Garden offers multiple distinct event venues. Each wedding is thoughtfully scheduled and fully separate, with dedicated guest entry points, staff, and exclusive ceremony locations reserved only for the applicable venue. All areas contracted for your event - including your ceremony, cocktail hour, and reception spaces - are reserved exclusively for your celebration.

IS THERE A MICROPHONE OR SOUND SYSTEM TO PLUG INTO?

There are no in-house sound systems in either event space. All audio-visual needs must be provided by an approved vendor. The Garden will provide, at no additional cost, one Honda 6500 generator with (2) 20 amp/120 V outlets to use for outdoor ceremonies only. Generators provided by third party vendors are not permitted to be brought into the Garden without written preapproval.

WHAT IS THE INITIAL DEPOSIT REQUIRED?

100% of the room rental fee and garden membership plus 50% of the estimated catering total before sales tax.

CAN I TENT PART OF THE GARDEN AND HOLD MY ENTIRE EVENT OUTDOORS?

Tents of any kind or size are not allowed in the Garden.

CAN OUR GUESTS THROW BIRDSEED OR FLOWER PETALS AS WE WALK DOWN THE AISLE?

The Garden is an outdoor living museum and birdseed, rice, confetti, glitter, real and artificial petals, balloons, plants and flowers with roots, and aisle runners are not permitted to be used.

CAN OUR DOG BE PART OF THE CEREMONY?

The Garden does not allow visitors to bring pets. BBG does allow service animals onto the premises, consistent with the Americans with Disabilities Act (ADA) and NYC Human Rights Law. Service animals are defined by the ADA as "dogs that are individually trained to do work or perform tasks for people with disabilities."

I AM INTERESTED IN ADDING AN AFTER-PARTY AT THE GARDEN – HOW LATE CAN OUR GUESTS STAY?

All events must end at 1:00 a.m. There are no exceptions. All local sound ordinances apply, and the Garden may ask that amplified sound be turned down at their discretion.

ARE THERE NOISE RESTRICTIONS?

All use of microphones, speakers and other audio equipment must be at a reasonable volume and is subject to the control of the on-site management staff. All noise must cease at the event end time. Subwoofers are not permitted.

ARE CEREMONY REHEARSALS PERMITTED AT THE SPACES OR GARDEN GROUNDS?

The Garden does not permit rehearsals for ceremonies.

WHAT TIME CAN WE ARRIVE ONSITE THE DAY OF THE EVENT?

The immediate Wedding Party may access contracted event spaces for photography two hours prior to the invite time for guests. We encourage all to arrive photo ready.

CAN MY GUESTS ARRIVE EARLY TO VISIT THE GARDEN?

Guests should arrive at the designated invite time.

IS THERE PARKING NEARBY?

Paid parking by GGMC is available at 900 Washington Avenue (718) 501-6399. Valet services are available through GGMC as well. Please pay close attention to their terms and conditions, as well as closure dates, as the lot is operated by a third party.

IS THERE PUBLIC TRANSPORTATION NEARBY?

Brooklyn Botanic Garden is easily accessible by subway and bus. The LIRR at Atlantic Terminal also provides easy transfers to close by subways.

SUBWAY:
2 and 3 lines to Eastern Parkway (accessible station) | 4 and 5 lines to Franklin Avenue (no elevator)

BUS:
B43 to Washington Avenue | B45 to Washington Avenue | B48 to Eastern Parkway

DO YOU PROVIDE SIGNAGE OR PRINTED ITEMS?

We provide bar and tabletop signage for Crafted Cocktails and Cocktail Food Stations, if applicable to your event. Please note we are unable to create custom signage outside of our standard templates. You will need to provide any additional signage needed (i.e. menu cards, table numbers) and are welcome to bring in your own signage for Crafted Cocktails and Cocktail Food Stations. All food and beverage signage and printed menus must be approved by Union Square Events.

CAN WE DROP OFF ITEMS PRIOR TO OUR WEDDING?

We cannot accept items prior to your event day. Larger items like floral arrangements, chuppahs, etc. must be provided and set up by an insured vendor and removed promptly at the conclusion of your event. The disposal of large items will incur a fee that will be deducted from your security deposit.

CAN WE PICK UP LEFTOVER FAVORS AND SIGNAGE THE NEXT DAY?

We are unable to store items post-event. Any items left on premises will be disposed of that evening.

ARE THE VENUES AIR CONDITIONED?

Yes, The Palm House and The Atrium both have air conditioning, in addition to heat in cooler months.

DOES THE VENUE PROVIDE OUTDOOR HEATERS AND UMBRELLAS IN INCLEMENT WEATHER?

Outdoor heaters are not permitted. Umbrellas are permitted and are the responsibility of the client to provide for their guests, if desired.



CONTACT US

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